

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	LIDO THE DATA PLATE WAS MISSING FROM THE DISHWASH MACHINE. The temperature signs that were missing are now put back.	22	0	No
2	LIDO THE BREAD WAS NOT PROTECTED FROM SNEEZES AND COUGHS. We have no order new Plastic Sneeze Guards	19	0	No
3	LIDO THE GLASSWASH BACKFLOW PREVENTION DEVICE WAS SEVERELY CORRODED AND MAY NEED TO BE REPLACED. Has been replaced	08	0	No
4	FOOD SERVICE GENERAL THE ICE MACHINES FOOD CONTACT SURFACES WERE IN DISREPAIR WITH CORROSION IN THE CUBER AND BIN AREAS AND ABSORBENT SEALANT BETWEEN THE CUBER AND BIN. THE CORROSION BETWEEN THE BIN AND CUBER WAS SO SEVERE THAT THE ICE INSIDE THE BIN WAS NOT PROTECTED FROM POTENTIAL CONTAMINATION. PER THE DOCTOR MOST OF THE BACTERIOLOGICAL POSITIVE WATER SAMPLES WERE FROM THE ICE MACHINES. New Ice Cub Machines to be purchased and installed during dry dock in Oct./Nov. 2004	20	2	No
5	MAIN BAR THE "WASH HANDS OFTEN" SIGN WAS MISSING FROM THE HANDWASH SINK. Is now installed.	30	0	No
6	FOOD SERVICE GENERAL THE GASKETS WERE MISSING FROM THE BAR BLENDERS. LIQUID LEAKED FROM THE BASE OF THE BLENDERS WHEN FILLED WITH WATER. New gaskets have been supplied.	20	2	No
7	POOL BAR THE FIRE EXTINGUISHER WAS STORED ON THE DECK. Fire extinguisher installed.	33	1	No
8	POOL BAR THE REACH-IN REFRIGERATION UNIT CONDENSER DRAIN LEAKED. Has been rectified	34	0	No
9	COLD KITCHEN THE PREVIOUSLY CLEANED BACK GUARD AND BLADE OF THE SLICER WERE SOILED. Cold Galley Team have been retrained in cleaning the meat slicer	26	3	Yes

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10	COLD KITCHEN	20	2	No
	GAPS WERE NOTED ON THE BACK GUARD OF THE SLICER, MAKING IT DIFFICULT TO CLEAN. Has been dismantled for deep cleaning and sealed.			
11	MAIN GALLEY	34	0	No
	THE CONDENSER DRAIN LEAKED IN REFRIGERATION UNIT # 4. Has been rectified.			
12	MAIN GALLEY	26	3	Yes
	THE PREVIOUSLY CLEANED LIFTING PAN WAS SOILED WITH DRIED FOOD DEBRIS. The pot wash team has been retrained in cleaning this device and has been intensively cleaned			
13	MAIN GALLEY	26	3	Yes
	THE FRYER COILS WERE SOILED WITH ENCRUSTED BURNT ON GREASE. The fries have been Intensively clean and are now boil cleaned twice a week			
14	MAIN GALLEY	26	3	Yes
	THE PREVIOUSLY CLEANED STEAM KETTLE, LARGE COOKING PANS, HAND MIXER BLADE AND CUTTING BOARDS WERE SOILED. Have now been deep cleaned and are inspected twice a week			
15	MAIN GALLEY	20	2	No
	TWO CUTTING BOARDS CONTAINED GOUGES MAKING THEM DIFFICULT TO CLEAN. New cutting boards ordered			
16	MAIN GALLEY POTWASH	28	0	No
	CLEAN UTENSILS, LADLES AND 4 INCH PANS WERE STORED ON THE DIRTY SIDE OF A SHIELD AT THE WASH STATION OF THE POT WASH'S THREE COMPARTMENT SINK. A SHIELD WAS INSTALLED BETWEEN THE CLEAN SHELF AND WASH STATION SINCE THE LAST INSPECTION. CLEAN EQUIPMENT WAS BEING STORED ON THE DIRTY SIDE OF THE SHIELD. These pots and pans have now been removed and relocated.			
17	BUTCHER SHOP	26	3	Yes
	THE MIXER FOOD SPLASH AREA WAS SOILED WITH DRIED FOOD DEBRIS. The splash area on the food mixer has been cleaned and is check everyday by the Baker			
18	PROVISIONS DRY STORES	15	0	Yes
	TWO DENTED CANS WERE NOTED ON THE SHELVES OF THE DRY STORES. These cans were removed and disposed of and we check every day			
19	BAKERY	21	0	No
	THE FLOOR MIXER PROBE LEAKED OIL . IT COULD NOT BE DETERMINED IF THE OIL WAS FOOD GRADE. Has been rectified			

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20	BAKERY THE FLOOR MIXER COLLAR AND FOOD SPLASH ZONE WERE SOILED WITH DRIED FOOD DEBRIS. We have cleaned the splash zone and the baker checks every day	26	3	Yes
21	BAKERY THE PORTABLE MIXER'S FOOD SPLASH ZONE AND COLLAR WERE SOILED WITH A STICKY RESIDUE. The collar has been replaced and the zone has been cleaned	26	3	Yes
22	PROVISIONS THE VEGETABLE WALK-IN REFRIGERATION UNIT'S CONDENSER DRAIN LEAKED. The leak has been repaired.	34	0	No
23	PROVISIONS-VEGETABLE FREEZER THE BULKHEAD LIGHT FIXTURE CONTAINED FROZEN LIQUID. The frozen liquid has been removed from the light fixture	33	1	No
24	COMMENT NUMEROUS ITEMS WERE SOILED IN THE GALLEY AND DISHWASH AREAS. POSSIBLY ADDITIONAL LIGHTING MAY NEED TO BE PROVIDED OVER THE POTWASH SINKS. An additional light fixture has been mounted in the hood above the pot was sinks. The pot wash team has been retrained in washing techniques and bubble checking things	*	0	No
25	POTABLE WATER THE INTERNATIONAL SHORE CONNECTIONS HAVE NOT BEEN INSTALLED OR TESTED. The Reduced Pressure and Back Flow Prevent Valve will be fixed installed during dry dock in Oct./Nov.	08	0	No
26	POTABLE WATER THE PRODUCTION HALOGEN ANALYZER CHARTS HAD A RANGE FROM 0-10 PPM. Following charts are now in use onboard: Far away analyze point FW: 0-5 ppm chlorine. Production / bunkering / consumption FW: 0-5 ppm chlorine, 0-14 pH Swimming pool – Jacuzzi: 0-100 ppm chlorine, 0-14 pH	06	0	No
27	CORRECTIVE ACTION STATEMENT IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME: SEA DREAM II - CAS - [INSPECTION DATE: 04/11/2004] .	*	0	No